



<b>FORM PTO-1449</b> <b>INFORMATION DISCLOSURE STATEMENT</b>				<b>ATTY DOCKET NO.</b> 19353/9		<b>SERIAL NO.</b> 10/521,310	
				<b>APPLICANT(S):</b> Phillips et al.			
				<b>FILING DATE:</b> January 13, 2005		<b>ART UNIT:</b> 1724	
<b>UNITED STATES PATENT DOCUMENTS</b>							
<b>EXAM.</b> <b>INITIAL</b>		<b>DOCUMENT</b> <b>NUMBER</b>	<b>DATE</b>	<b>INVENTOR</b>	<b>CLASS</b>	<b>SUB</b> <b>CLASS</b>	<b>FIL.</b> <b>DATE IF</b> <b>APPR</b>
<b>FOREIGN PATENT DOCUMENTS</b>							
		<b>DOCUMENT NUMBER</b>	<b>DATE</b>	<b>COUNTRY</b>	<b>CLASS</b>	<b>SUB</b> <b>CLASS</b>	<b>TRAN</b> <b>Y/N</b>
<b>OTHER DOCUMENTS (INCLUDING AUTHOR, TITLE, DATE, PERTINENT PAGES, ETC.)</b>							
<i>PAH</i>	Axtell, Stephen P., et al. Effect of Immersion Chilling of Broiler Chicken Carcasses in Monochloramine on Lipid Oxidation and Halogenated Residual Compound Formation. Journal of Food Protection, 69(4): 907-911, 2006.						
<b>Examiner:</b> P.A. HEUSKOCI				<b>Date:</b> 2/18/07			

[illegible]